

ANTIPASTI

<i>Bruschetta</i> Fresh Tomato, Basil and Garlic on Italian Bread <i>6.95</i>	<i>Calamare ala Siciliana</i> Fried & served with garlic Aioli <i>8.95</i>	<i>Carciofo con Modiga</i> Stuffed Artichoke <i>9.95</i> With shrimp & crab 12.95	<i>Mozzarella Fritti</i> Hand breaded and fried mozzarella sticks <i>7.95</i>
<i>Ravioli Fritti</i> Toasted Cheese Ravioli <i>6.95</i>	<i>Scampi Italia</i> Broiled shrimp Italian style <i>10.95</i>	<i>Escargot</i> Snails in garlic mogio <i>9.95</i>	<i>Caponata</i> Marinated eggplant salad with olives celery, and peppers <i>7.95</i>
<i>Antipasto Plate</i> Select cheeses, olives, and meats <i>10.95</i>	<i>Steamed Mussels</i> <i>9.95</i>	<i>Scampi Torino</i> Shrimp in garlic cream sauce <i>9.95</i>	<i>Crostini Misto</i> Roasted garlic, caponata & caprese <i>6.95</i>

Primi Piatti

<i>Zuppa di Giorno</i> <i>Cup 3.95 Bowl 7.95</i>	<i>Insalata Toscana</i> Mixed greens with apple, orange, cranberries, grapes and walnuts in a balsamic vinaigrette. <i>9.95</i>	<i>Insalata Caprese</i> Slices of fresh Mozzarella, tomatoes and basil with extra virgin olive oil and cracked black pepper <i>9.95</i>
<i>House Salad</i> <i>5.95</i>		
<i>*Caesar's Salad</i> <i>6.95</i> With chicken 9.95 With shrimp 11.95	<i>*Insalata di Tonno</i> Seared ahi tuna on a bed of fresh spinach, tomato, olives and onion topped with a ginger garlic dressing <i>12.95</i>	<i>Insalata con Salmone</i> Fresh grilled salmon over baby greens, fresh asparagus and reggiano parmigiano <i>12.95</i>
<i>Insalata Balsamico</i> Romaine lettuce tossed with gorgonzola, mushrooms, artichoke hearts, balsamic vinegar and virgin olive oil. <i>8.95</i>		<i>Italian Wedge</i> Wedge of Iceberg lettuce served with ancho- vies tomato, onion, gorgonzola cheese, fresh lemon & virgin olive oil. <i>8.95</i>

Secondi Piatti

All entrees served with fresh baked Italian bread and Zuppa di Giorno or house salad.

Pasta

<i>Pasta con Sugo</i>	Traditional spaghetti served with meatballs or sausage in Sicilian style red sauce	<i>12.95</i>
<i>Lasagna</i>	Our famous cheese lasagna topped with meat sauce	<i>13.95</i>
<i>Fettuccini Alfredo</i>	<i>12.95</i> <i>With chicken 15.95</i> <i>With Shrimp 17.95</i> <i>With Lobster 24.95</i>	
<i>Linguini Marinara</i>	<i>11.95</i> <i>With Calimare 14.95</i> <i>With Chicken 14.95</i> <i>With Shrimp 16.95</i> <i>With Lobster 23.95</i>	
<i>Ravioli</i>	Hand made ricotta filled ravioli with meatballs, sausage or meat sauce	<i>13.95</i>
<i>Ravioli con Funghi</i>	Hand made ravioli in a mushroom cream sauce stuffed with chicken, prosciutto and capocollo	<i>16.95</i>
<i>Pasta con Pomodoro Fresco</i>	Fresh diced tomato, basil and garlic tossed with pasta and virgin olive oil	<i>11.95</i>
<i>Capellini Gaetano</i>	Angel hair pasta sautéed with baby peas, mushrooms and capocollo in a rich tomato cream sauce	<i>15.95</i>
<i>Rigatoni con Broccoli</i>	Pasta sautéed with fresh broccoli in a rich tomato cream sauce	<i>13.95</i>
<i>Linguini Michelangelo</i>	Shrimp, prosciutto, mushrooms & capocollo sautéed with black pepper and olive oil on linguini	<i>18.95</i>
<i>Fusilli Primavera</i>	Sautéed fresh vegetables in choice of white cream sauce or sautéed garlic and olive oil on Fusilli pasta	<i>12.95</i>
<i>Linguini con Vongole</i>	Linguini pasta in traditional clam sauce	<i>15.95</i>
<i>Pasta con Frutti di Mare</i>	Shrimp, bay scallops, mussels, clams and calamari in a tomato cream sauce over linguini	<i>24.95</i>
<i>Melanzane Parmigiano</i>	Fresh eggplant breaded and served with melted cheese and red sauce. Served with side of pasta	<i>13.95</i>

Secondi Piatti

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Pollo

<i>Pollo Limonata</i>	Chicken breast sautéed in a delicate white wine & lemon sauce. Served with Fettuccini	16.95
<i>Pollo Cara Mia</i>	Breaded chicken breast on bed of rigatoni and topped with a rich artichoke cream sauce	16.95
<i>Pollo Spiedini</i>	Breaded and rolled slices of chicken grilled on a skewer and served in a lemon garlic and fresh basil sauce	16.95
<i>Pollo Antonina</i>	Broiled chicken breast in a lemon, garlic and fresh basil mogio. Served with fettuccini	15.95
<i>Pollo Marsala</i>	Chicken breast sautéed in a Marsala wine sauce with mushrooms. Served with side of fettuccini	15.95
<i>Pollo Torino</i>	Chicken breast sautéed in a delicate cream sherry sauce served with side of pasta	15.95
<i>Pollo con Tre Formaggi</i>	Chicken breast sautéed with fresh broccoli in a rich three cheese sauce	16.95
<i>Pollo Parmigiano</i>	Chicken breast breaded and served with melted cheese and red sauce. Includes side of pasta	15.95
<i>Pollo Diavolo</i>	Breaded Chicken breast on a bed of linguini topped with a spicy tomato cream sauce	15.95

Vitello

<i>Vitello Picatta</i>	Tender medallions of veal sautéed in white wine sauce with lemon and capers. Served with fettuccini	18.95
<i>Vitello Marsala</i>	Tender veal cutlets sautéed in marsala wine and mushrooms. Served with fettuccini	18.95
<i>Vitello Parmigiano</i>	Tender milk fed veal breaded and served with melted cheese and red sauce. Includes side of pasta	17.95
<i>Vitello Castelomare</i>	Breaded Veal cutlet topped with shrimp, scallops and mussels in a reduction sauce on linguini	21.95
<i>Viello Salta im Bocca</i>	Veal, spinach, provelone and prosciutto combined with a delicate roasted garlic wine sauce	19.95

Pesce

<i>Scampi Diavolo</i>	Breaded jumbo shrimp grilled and served on a bed of penne with a spicy tomato cream sauce	21.95
<i>Fileto di Tonno Picatta</i>	Fresh Tuna filet Grilled and served with lemon garlic and capers. Served with asparagus	19.95
<i>Salmone alla Griglia</i>	Fresh grilled salmon filet with garlic butter. Served with asparagus	18.95
<i>Cioppino</i>	Fresh fish, lobster, jumbo shrimp, scallops, mussels and calamari in a delicious tomato broth	25.95
<i>Scampi Dinner</i>	Jumbo Shrimp broiled in garlic, butter and seasonings served with side of fettuccini	19.95
<i>Scampi Torino</i>	Shrimp sautéed in a delicate cream sauce served with side of pasta	19.95
<i>Aragosta Spiedini</i>	8 oz lobster tail broiled on a skewer and served with a lemon, garlic and basil mogio	28.95

Bistecca

<i>Scallopini di Manzo</i>	Medallions of beef tenderloin grilled and served with choice of sauce and side of fettucini	23.95
<i>Bistecca con Spezzi</i>	Beef tenderloin slices sautéed in a rich mushroom peppercorn sauce on fettuccini	23.95
<i>Bistecca Modiga</i>	Breaded filet of beef tenderloin topped with mozzarella and lemon garlic & basil mogio	28.95
<i>Terra e Mare</i>	Classic surf & turf with a 6 oz filet and lobster Spiedini. Served with side of pasta or vegetable	36.95
<i>Filetto di Manzo</i>	Prime aged beef tenderloin filet cooked to order and served with your choice of Chianti peppercorn Demiglace or cream peppercorn sauce also includes side of pasta or vegetable.	8oz 26.95 14oz 32.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.